

ZUNI

Sample Afternoon Menu

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 10.75
Arugula salad with marinated beets, pistachios, and Banyuls vinaigrette 9.75
Frisée salad with avocado, burnt orange, pickled shallots, and chile-honey vinaigrette 10.00
Crostini with sweet and sour peaches, Laychee goat cheese, fresh herbs, and extra-virgin olive oil 12.75
Zuni Caesar salad* 12.00

Soup A.Q.

Polenta with mascarpone or Parmigiano-Reggiano 7.00
Shoestring potatoes 6.00

FROM THE WOOD-FIRED BRICK OVEN AND MESQUITE GRILL:

Fish with Full Belly Farm eggplant, freekeh-cucumber salad, dill, and crème fraîche A.Q.
Quang's herbed sausage with Jimmy Nardello peppers, roasted Early Girl tomatoes,
fresh shelling beans, Marash pepper, and salmoriglio 19.00
Chicken for two roasted in the brick oven; warm bread salad with scallions, garlic, greens,
dried currants, and pine nuts 58.00 (approximately 60 minutes)
House-ground Stemple Creek Ranch hamburger on grilled rosemary focaccia with aioli* and Zuni pickles 18.00
Shelburne Farms cheddar cheese Bayley Hazen blue cheese grilled onions Cherokee Purple tomato
add 2.00 add 2.00 add 1.25 add 2.75
Shoestring potatoes 6.00 Marinated Pacific Sun Farm olives 6.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs* may increase your risk of foodborne illness.

APERITIF		JUICE & SODA		WATER		COFFEE, TEA & COCOA	
<i>Dolin Blanc</i>	8.00	<i>Agua de Jamaica</i>	6.00	<i>Mountain Valley Spring Water</i>	6.50	<i>Coffee</i>	3.00
<i>Punt e Mes</i>	7.25	<i>Fresh Lemonade</i>	4.25	<i>Fever-Tree Club Soda 500ml</i>	5.50	<i>Coffee with Steamed Milk</i>	3.75
<i>Carpano Antica</i>	9.00	<i>Fresh Orange Juice</i>	4.00/5.50	<i>Fever-Tree Tonic Water 200ml</i>	3.75	<i>Espresso</i>	3.00
<i>Americano Aperitivo</i>	10.50	<i>Fresh Grapefruit Juice</i>	4.00/5.50			<i>Cappuccino</i>	3.75
<i>Campari</i>	8.00	<i>Navarro Grape Juice</i>	8.00			<i>Caffe Latte</i>	4.25
<i>Lillet</i>	7.75	<i>Organic Apple Juice</i>	4.25	BEER		<i>Mocha Latte</i>	4.75
<i>Lillet Rosé</i>	8.25	<i>Boylan Cane Cola</i>	4.00	<i>Scrimshaw Pilsner</i>	5.50	<i>Iced Bergamot Tea</i>	4.75
<i>Cocchi Americano</i>	9.00	<i>Boylan Diet Cola</i>	4.00	<i>Anchor Steam California Lager</i>	5.75	<i>Grand Crimson Keemun Tea</i>	5.00
<i>Bonal</i>	9.00	<i>Boylan Ginger Ale</i>	4.00	<i>Weihenstephaner Hefeweissbier</i>	7.00	<i>Bao Zhong Oolong Tea</i>	5.50
<i>Suze</i>	8.00	<i>Reed's Ginger Brew</i>	4.00	<i>Racer 5 IPA</i>	6.00	<i>Genmaicha Tea</i>	5.00
<i>Pernod</i>	8.75	<i>Abita Root Beer</i>	4.00	<i>La Fin du Monde Golden Ale</i>	9.75	<i>Superior Black Puer Tea</i>	5.50
<i>Ricard</i>	7.75	<i>Limonata</i>	3.00	<i>Ommegang "Hennepin" Saison</i>	9.00	<i>Heirloom White Peony Tea</i>	5.50
<i>St. George Absinthe</i>	12.50	<i>Aranciata</i>	3.00	<i>Old Rasputin Imperial Stout</i>	7.00	<i>Nile Valley Chamomile</i>	6.00
<i>Pineau des Charentes</i>	8.00			<i>Clausthaler Non-Alcoholic</i>	5.50	<i>Peppermint Infusion</i>	5.00
						<i>Hot Cocoa</i>	4.00

Please note a 4% surcharge will be added to your bill to support San Francisco employer mandates.

We accept Visa, Mastercard, and American Express. We do not accept personal checks. A gratuity of 18% will be added to groups of six or more.
Corkage: Twenty Five dollars per bottle (750 ml) ZUNI Café is not responsible for lost or stolen items.